

Pavilion

RESTAURANT

BREADS

House Baked Bread of The Day , with lemon parsley butter and rosemary olive oil (v)	8
Garlic Bread , with roasted garlic butter and fresh herbs (v)	12

ENTREES

House Made Soup , your wait staff will advise of today's offering	16
Duck Rilette , pickled mustard seeds, cornichons, mustard mayonnaise, lavosh (df)	20
Winter salad , butternut pumpkin, black lentils, cherry tomatoes, rocket, sherry vinaigrette (vegan,)	16
Grilled tiger prawn , potato salad, micro watercress, chilli oil (df, gf)	19
Baked Goat Cheese, truffle infused honey, walnuts, seeded apple crackers(v)	19

MAINS

Awhi Farms 250gm Sirloin , carrot puree, roast baby carrots, brown butter crumb, red wine jus (gf)	39
Taupo Lamb Rump , minted pea puree, warm grilled courgette salad, toasted pistachios, lamb jus (gf, df)	38
Venison Loin , parsnip horseradish puree, baby beetroot, smoked shitake mushroom, jus (gf)	39
Free Range Chicken Breast , pumpkin puree, red cabbage slaw, salsa Verde (gf)	35
Braised Pork Belly , swede and yogurt puree, roasted fennel, pork scratchings, apple cider jus (gf)	36
Market Fish , your wait staff will advise of today's offering	39
Cauliflower Steak almond cauliflower puree, raisin vinaigrette, salsa Verde, green leaves (gf, vegan, df)	28

*(df) dairy free (gf) gluten free (v) vegetarian
(Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety)*

SIDES

Chunky Fries , roast garlic aioli (v)	7
Green Salad , house made dressing (v, df, gf)	7
Mashed Potatoes (v)	7
Market Greens , herb oil (v, df, gf)	7

TO FINISH

Over The Moon Cheeseboard , three cheeses with crackers and quince paste	21
Vegan chocolate lava cake , blue berry compote, freeze dried blueberries, coconut ice cream (df)	15
Baked Granny Smith Apple , spiced oat crumb, rosemary ice cream (gf on request)	15
Orange Polenta Cake , orange flavours, earl grey ice cream (gf)	15
Gingerbread parfait , sultana shortbread crumb, roasted pear sorbet (gf on request)	15

KIDS MEALS

All served with mashed potato and steamed vegetables

Pan fried market fish	12.5
Beef sirloin steak	12.5
Grilled Chicken Thigh	12.5
Spaghetti bolognese with parmesan cheese	12.5
Kids Sundae , choose from chocolate, caramel or strawberry	6

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